The F*ck You Buffet:
Secret Family Recipes of Kids Betrayed by Their Homophobic Parents*
and A Few Recipes from Good and Kind People
Because Balance is Key

*Title greatly inspired by clover11-10 and jeptwin,
Credit to https://www.tumblr.com/dashboard/blog/clover11-10/615583946821025792 and
https://jeptwin.tumblr.com/post/617495501130039296/i-would-love-to-see-more-of-this-actually-just-a
Edited and combined by tastefullyterrible.

I did not test any of these recipes, I simply combined them together and arranged the writing to look more like a recipe. I attempted to keep the spirit of how each recipe was written maintained, hence the writing style and grammar use will fluctuate between recipes. I'm sorry if I missed your recipe or got any element wrong, most of this was completed late at night! Please enjoy your spite filled meal with the knowledge that I love and support you! Please take care of yourselves, and look out for each other.

With love,
Tastefullyterrible

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Biscuits & Bread

Evil Grandma's Mean Mama's Angel Biscuits

Credit to: madgastronomer*

*So, I never came out to my evil grandmother, for two reasons. One, my dad asked me please not to because he didn't want to deal with her shit, and two, see "evil". Not f*cking worth it. I was glad she died before I got married.*

These were her mama's biscuits, and her mama was a mean old woman, too. I'll spite 'em both and post it for y'all.

Ingredients

- 2 pkg. yeast
- 1 Tbs warm water
- 2 Tbs sugar
- 5 cups sifted flour
- 3 tsp baking powder rounded
- 1 1/2 tsp salt
- 1/2 tsp baking soda rounded
- 1 cup shortening or oleo
- 2 cups buttermilk

Directions

1. Dissolve yeast in water and sugar.
2. Sift flour, baking powder, salt and soda into a large bowl.
3. Cut in shortening.
4. Add buttermilk and yeast mixture.
5. Mix well.
6. Turn dough out onto a floured board and knead 2 or 3 times.
7. Roll dough out 1/2 inch thick.
8. Cut biscuits. Let set 45 minutes to 1 hour to rise.
9. Bake at 400F. for 12-15 minutes.

**Note: Dough may be stored in a plastic bag in the refrigerator until needed.*

*https://madgastronomer.tumblr.com/post/617532998819135488/so-i-never-came-out-to-my-evil-grandmother-for

Have A Vengeance Biscuit Recipe

Credit to: number-four*

Alright so bear in mind that I've literally never baked a thing in my life and I am currently ~~post-mental breakdown~~ so this might be a copied recipe but it's not printed out like the rest in the Vague Book and she says she made it herself (from my vague recollection) so here it goes anyway:

Ingredients

- 2 ½ cup flour
- 2 Tbs baking powder
- 1tsp salt
- ½ cup butter
- 1 cup + 1Tbs buttermilk *(I think it says divided next to it but idk what that means)***
- 2 tsp honey
- (2 Tbs butter + 1 Tbs honey) *(idk why it's in parenthesis I'm gonna have to start guessing now. I THINK this is an alternate adaptation as opposed to ½ cup of butter and 2 tsp of honey but, again, never baked)*

Directions

1. **Mix**. All of it. Every last square tablespoon. M i x
2. Uhhhhhhh
3. **Preheat oven to 425° on the double layer dial**(~~the one w the two solid bars not the fan~~)
4. ***Bake*** (15 min)
5. C O N S U M E

*BTW I snagged this from the kitchen at 3am there ARE no instructions It's just Ingredients + Oven Temp & Time I'm pissin' in the west wind with this but anyway Please, **Enjoy**, I Despise My Mother And All She Stands/Sits For.*

*https://number-four.tumblr.com/post/618232026408042496/i-have-a-vengeance-biscuit-recipe-alright-so-bear

**Additional research conducted by the editor of this "book" suggests that "divided next to" refers to the act of separating the ingredients before mixing. Essentially, put this amount aside, and do not dump it in with the rest. It is very possible this is supposed to be for a glaze covering post-baking, or a form of honey butter (which is typically made with butter, honey, and salt). However, as we do not have those instructions, your guess is as good as mine!

Tasty Banana Bread

Credit to: baryphonicbiblioklept*

I'd like to add to this with a banana bread recipe my mother always told me was a secret family thing. She and my step dad were narcissistic, controlling, and cruel to me and my sister. I moved out a month ago and they didn't say a word to me on my birthday.

So have this tasty banana bread recipe!

Ingredients

- ¾ cup butter or margarine
- 1 ½ cup sugar
- 4 bananas mashed
- 2 eggs well beaten
- 1 teaspoon vanilla
- 2 cups flour sifted
- 1 teaspoon baking soda
- ½ cup buttermilk or milk
- ¾ cup nuts chopped

Directions

- Cream butter and sugar thoroughly; blend in bananas, eggs and vanilla.
- Sift flour with soda and salt into banana mixture alternately with milk. Add nuts, mixing well.
- Pour into greased load pan.
- Bake at 325 degrees for 1 hour and 15 minutes or until done.

*Notes

For the best flavor use bananas that over-ripe. Using bananas that aren't over-ripe will not produce the full banana flavor that good banana bread has, and the texture will also be different.

*https://baryphonicbiblioklept.tumblr.com/post/617488004818354176/id-like-to-add-to-this-with-a-banana-bread-recipe

Zucchini Pancakes!!

Credit to: caffeinatedandclueless*

*My grandma is super f*cking homophobic so here's zucchini pancakes!!*

Instructions

- Two medium zucchinis
- One onion
- 1Tbs garlic powder
- Pinch of salt
- 1 ½ cup flour

Directions

1. Shred zucchinis
2. Dice onions
3. Place shredded zucchinis and diced onions into a bowl. Mix garlic powder, salt, and flour.
4. Fry in vegetable oil over medium high heat

*https://caffeinatedandclueless.tumblr.com/post/617412532881244160/my-grandma-is-super-fucking-homophobic-so-heres

Entrées

A Meatloaf Recipe to Start the Sharing of Recipes

Credit to: schizophrenicarchivist*

When I was little my mom's meatloaf was my favorite food. But ONLY her meatloaf. I didn't like anyone else's, and she told me that she would teach me how to make it when I was older. And when I was like 19? She finally taught me, but she told me never to tell anyone else and I was like weird but okay

*Anyway, she was super f*cking homophobic and abusive to me when I told her I was gay, so here's the recipe. You can get almost all of these ingredients at the dollar store, and have leftovers if it's just you. The leftovers make great tacos if (taco seasoning is also like a dollar). Enjoy your revenge loaf*

Ingredients

- 4-6 ibs of Hamburger/turkey burger
- 1 pk onion soup mix OR ranch mix
- 1 Tbs Ketchup
- 1 Tbs spicy brown mustard
- 1 Tbs BBQ sauce
- 1 Tbs steak sauce
- 1 Egg

Directions

1. Mix, shape into a load in a big pan
2. Bake at 350 for 2 hours (maybe 2 and a half if you're feeling dangerous)

*https://schizophrenicarchivist.tumblr.com/post/188824294254

Burger Recipe

Credit to: angels-lovecore*

Oh hey I can actually contribute :) my dad is an abuser in MANY ways but I'm not getting into that here, one of the only good things he did was learn to cook and here is his burger recipe:

Ingredients:

- 1 ibs ground beef (or whatever substitute you like)
- 1 packed onion soup mix
- Worcestershire sauce *(enough to give the meat a little color, but be weary of over-salting)*
- garlic powder (to taste)
- black pepper (to taste)
- paprika (to taste)

  Optional
  - Cracker barrel sliced cheddar
  - Mayo
  - Banana peppers

Directions

1. Mix is all together
2. Cook on grill or in oven (check to ensure it is cooked through by cutting open the biggest patty)
3. Can be topped with sliced cheese, mayo and banana peppers

*https://www.tumblr.com/dashboard/blog/angels-lovecore/618214851017310208

Chicken Filet with Lemon Sauce

Credit to: slyngureinsogminkur *

While I was never explicitly told not to share it, my mother was evil enough to brag about me being sexually harassed to her friends instead of doing anything productive about it, so here's her recipe for chicken filet with lemon sauce

Ingredients

- Chicken
- Salt
- White pepper
- 1 tablespoon lemon
- 2½ decilitres of single cream
- ½ teaspoon of chicken broth
- 1 tablespoon of dried tarragon
- Rice

Directions

- Cut up the chicken to pieces of 3-4 cm diameter and fry it in butter
- Season with salt and white pepper
- Add one tablespoon of lemon, 2½ decilitres of single cream, ½ teaspoon of chicken broth and one tablespoon of dried tarragon
- Leave on the stove for 10 minutes, add more lemon or salt if needed
- Serve with rice

*https://slyngureinsogminkur.tumblr.com/post/616937762248081408/while-i-was-never-exciplitly-told-not-to-share-it

(Envy) Green Bean Casserole

That I Stole from My Aunt

Credit to: pumpkin-spice-bitch *

Ingredients

- 1 can of Campbell's cream of mushroom soup
- 1 can of french cut green beans
- 1 cup of fresh green beans
- 1 cup of frozen green beans
- 2 boxes of French's original crispy fried onions
- Salt & fresh ground pepper

Directions

- Throw cream of mushroom soup, all three green beans, and 1.5 boxes of crispy onions in a casserole dish. Mix.
- Salt & pepper- more pepper. No, seriously. Add more pepper.
- Then cover that shit and throw it in a preheated 350 oven. After about 30 minutes you can check on it, and then add the last ½ of the onions and uncover and bake an additional 10 minutes.

*https://pumpkin-spice-bitch.tumblr.com/post/617068030715985920/envy-green-bean-casserole-that-i-stole-from-my

Gramma's Supportive Chicken

Credit to: levinletlive*

My Gramma was confused when my mom came out bi and when I came or trans, but she was supportive to us anyway because she loved us and because the women in my family aren't total bastards, they love sharing our family recipe chicken soup. I hope y'all enjoy it as much as I do, especially in light of covid 19:

Ingredients

- One whole chicken
- 2 cups sliced carrots
- 2 cups chopped celery
- 1 whole yellow onion, diced
- 1 cup peas
- 1 cup green beans
- 8 cups of water
- ¼ cup of salt *(I know that sounds like a lot, just trust me)*
- 1 Bay leaf
- 2 tsp marjoram

Directions

- Bring the whole chicken to a boil in a large stockpot, then reduce to a simmer for about 45 minutes or until the meat pulls easily off of the bones. Remove to a dish, but DO NOT drain the pot. That is your chicken stock.
- Wait 20 mins for the chicken to cool. During this time, add your seasonings and chopped veggies to the stock pot.
- Separate the meat from the bones. Discard the bones and skin. Return the meat to the pot and continue simmering until the carrots are soft.
- Serves well with a slice of French bread and butter.

*https://levinletlive.tumblr.com/post/612876481470791680/my-gramma-was-confused-when-my-mom-came-out-bi-and

Mu LaoShi's Dumplings

Credit to: strawbebehmod*

Not a family recipe or posting out of spite (my Chinese teacher would actually very much like that I share this) but how to make Chinese for dumplings that will last you months of you have a freezer. Please clear out a day for this unless you have help. It takes a long time but makes so much it is worth it.

(Serving: Party of 50)

Ingredients

For the dough

- 1 ish bag of flour (eventually)
- An estimated amount of water (basically judge by consistency of dough)

For the insides of the dumplings:

- *1 and ½ pounds (about half a kilo) of land meat of your choice (chicken, pork, beef…)*
- *1 pound (1/3 kilo) of Chinese chives or cabbage*
- *2/3 cup of the corresponding broth of you meat*
- *2/3 cup of rice wine*
- *3 Tbs of sesame oil*
- *½ cup of vegetable oil*
- *3 Tbs of soy sauce*
- *A pinch of your preferred hot spice (white pepper/black pepper/chili pepper) this is optional.*

Directions

Making the Insides

1. Mix dumpling insides all together in a bowl. Make sure to chop the vegetables finely (nothing longer than half your pinky tip should be mixed in).
2. Stir the mixture for a good 15 minutes so you can't pick anything out but the vegetables

Making the Dough

1. Put your flour in a bowl and get some metal chopsticks for stirring. Add water slowly while stirring and regularly stop adding water to check dough for consistency. You want something with the consistency of play dough. If you added in too much water just add more flour.
2. Knead the dough and add in flour until the outside and inside of the dough is moist but not wet or really sticky. Continue kneading for a little bit after that to make sure it's all one giant blob.
3. Put the dough in a new bowl and either wrap it in plastic wrap and put it away in the fridge if you are preparing this a day ahead. If not, you can still move the dough to another bowl but do not washout the mixing, bowl you will inevitably need to make more dough as again this makes enough dumplings to serve a party of 50.

Filling the Dumplings

1. Spread out some wax paper all over your table and get extra surfaces ready with wax paper to line your dumplings on. Spread some flour out on the wax paper so that the dough and dumplings do not stick to it.
2. Rip off a chunk of the dough, roll it into a cylinder that is about a quarter size around (for those outside the US, the size of a large coin) rip off an inch sized amount and press down on it with your palm.
3. Next take a small rolling pin and flatten the edges of the dough, but ONLY the edges. You want a dense spot in the center so the bottom doesn't rip open when you pick it up. Once they are about ¾ the size of your hand they are done and ready to fill.
4. Take a pair of chopsticks and use them to grab a pinch of the meat mixture. Yes, you have to use chopsticks. It's the only thing that provides the right amount for the dumplings without over stuffing them consistently. Place the pinch in the center of the dumpling wrapper circle. If you think it's too small of an amount you can grab a little more but be warned to never add more than two pinches worth from chopsticks. You will never be able to close the dumpling otherwise.
5. With the meat in the center take two parallel side flaps and pull them up together to look like a taco.
6. Pinch them together firmly so that the dough fuses together. Do this all down the sides of the dumpling in such a way it looks like a draw string bag that's pulled tightly shut. If meat is leaking out you cannot leave it that way. I warned you about adding too much now look what you've done. You have to squeeze out the excess and get it to work somehow now cause the outside of the wrapper is too oily to just add more dough onto. Watch that dumpling to make sure it doesn't come undone later.
7. Repeat this whole process until your hands are caked with flour and you are too tired to make any more. I warned you that you have to clear out a whole day for this. Trust me it will be worth it. Have a good cry if you need to. Then teach someone else to do it and force them to take over.

Cooking the Dumplings

1. Now you can either freeze them for later or cook them.
2. Cooking them is the easiest part. Just get a pot boiling. Add some salt to the water if you feel like it but it's not required. Put the dumplings in one at a time (once they are thawed if you froze them) and stir them gently so they don't stick to the bottom. Once they float to the top and/or turn slightly translucent, scoop them out as they are done. I recommend eating them quickly 'cause they are best served fresh. Pick any dip you want for them, wouldn't recommend eating more than five at a time though 'cause they are filling.
3. You can also fry them till they are brown or just stir fry the meat and serve with rice.

Enjoy your dumplings that will weather you through an apocalypse and know that Mu LaoShi would think you are all wonderful and would congratulate you on your hard work to prepare this dish.

*https://strawbebehmod.tumblr.com/post/618112223363104768/not-a-family-recipie-or-posting-out-of-spite-my

Revenge Green Bean Casserole

Credit to: fhc-lynn*

Since someone mentioned a revenge green bean casserole, here you go. I follow my evil grandmother's recipe this way, and it turns out rather well for me, every harvest time holiday, but one can always replace the canned beans with frozen or fresh. 'Cause gods know fresh always tastes better, when you can afford it.

Ingredients

- 1 can green beans, long cut
- 1 can mushroom soup
- 2 tablespoons dried minced onions
- 1 tablespoon dried minced garlic
- 1 container of French's fried onions *(canned goods aisle, usually, if you've never seen these)*

Directions

- Preheat to oven to 325
- Mix the beans, the soup, the minced onions, and the minced garlic.
- Pour into your baking dish.
- Bake this thing for about 30 minutes (longer if you needed a giant batch or if it hasn't turned a bit golden across the top; I am the most haphazard of cooks), and then add the French's fried onions across the top.
- Put the mess back in the oven for 10-15 minutes, until the fried onions look crispy. Not burned, just crispy.

Hopefully you'll enjoy it as much as I always do.

*https://www.tumblr.com/dashboard/blog/fhc-lynn

Desserts

Crescent Rolls

Credit to: anditookthepathlesstraveled*

Crescent rolls from Pillsbury were my homophobic grandma's secret

Ingredients

- Pillsbury crescent rolls
- Onion powder
- Garlic powder
- Salt
- Melted butter
- Flaky salt

Directions

- Just roll the sheet out ‘til it's an extra half inch long and wide
- Sprinkle with onion powder, garlic powder, and salt
- Cut into inch wide strips and roll to make little buns
- Bake according to packaging; and brush on melted butter then sprinkle flaky salt

*https://www.tumblr.com/dashboard/blog/anditookthepathlesstraveled/617292726622355456

Dampfnudeln

Credit to: kreature-ofthenight*

Got room for dessert? 'Cus my Grandma was just a generally evil old hag who was abusive to my mum and my siblings also you guessed it since I came out I was not said hello to at Christmas

She made pretty good Dampfnudeln (it's like a sweet bread roll you eat hot and with vanilla sauce)

Ingredients

- 300 grams flour
- 20 grams of yeast
- 1 tsp brown sugar
- 3 Tbsp milk
- 30 grams of butter
- 1/4 liter lukewarm milk
- 60 grams sugar
- 2 packets of vanilla sugar
- A pinch of salt
- 2 eggs

Directions

1. Put flour into a bowl and make an indent in the middle
2. In a separate bowl, combine yeast, brown sugar and the 3 Tbsp milk.
3. Mix until smooth
4. Mix yeast mixture into part of the flour, but leave the big flour rim on the outside
5. Set butter on the flour rim and cover everything with a towel
6. Let sit until you see bubbles in the dough
7. Add half the lukewarm milk (1/8 liters), half the sugar (30 grams), 1 vanilla sugar packet, salt and eggs.
8. Knead the dough until smooth
9. Into a heat resistant glass bowl (the glass bowl is quite important) put remaining milk, butter, and vanilla sugar packet together. Melt
10. Form about 12 dough rolls and put them into the milk
11. Cover with a lid (any lid will go it does not need to be sealed air tight)
12. Let bake in the pre heated over at 200C for about 30 minutes or until they start to get brown and fluffy
13. Served with vanilla sauce or fresh fruit

* https://kreature-ofthenight.tumblr.com/post/611056690029379584/got-room-for-desert-cus-my-grandma-was-just-a

Delicious cupcakes

Credit to: anotherath-iii-na*

Want some delicious cupcakes, courtesy of my grandma who legally kidnapped me from my perfectly competent and loving parents, only to force unreasonable expectations of perfection on me my entire life?
(Take a stick of butter out of the fridge now, or preferably a long time before you even start)

Ingredients

- 1 box chocolate cake mix
    - And associated ingredients, follow the back of the box
        - Can exchange the listed oil and water for butter and milk
- 1 extra egg
- 1 4oz box instant chocolate pudding (or complementary flavor, if you're feeling adventurous, vanilla or butterscotch might be fun)
- 1 cup milk
- 6-8 Tbs flour
- Pinch of salt (~1/4 tsp)
- ½ cup of butter
- ½ cup shortening
- 1 cup sugar
- ½ Tbsp vanilla
- Optional food colouring or extra flavours

Directions

Cupcakes

- Add pudding to dry mix. Follow instructions on the box, but add 1 extra egg. She never did, but I always use melted butter instead of oil and milk instead of water. Makes it extra moist.
- Scoop into cupcake liners, bake according to box instructions. Check it with a toothpick, if there's crumbs on the toothpick put it in another 2-3 minutes.
- (If you forgot to take the butter out, put it on the stove, with the opening in the paper on top so it doesn't leak)\

Inside filling

- While that is baking, add milk, flour and salt to a bowl and mix well with a whisk or fork until all lumps are gone. My grandma would always shake it in a mason jar, but it always still had lumps, so just whisk like your life depends on it
- Put the milk/flour mixture in a small pot, cook on medium. You have to whisk it *constantly*. Only stop to occasionally stretch out your hand for a second, because you'll think it's not thickening, and then it will all thicken on the bottom in an instant and if you're not stirring it will burn

- The cupcakes should be done by now. When your flour/milk mix is thick, stick it in the fridge and take the cupcakes out of the pan to cool.

- While that's cooling, mix butter, shortening, and sugar. Whip until smooth. (Cut butter into slices if it is not warm enough)
- If you're more patient than me, add half the sugar, whip that, then add the other half.
- Add vanilla, and optional colouring/flavouring now to prevent splashing. Mix
- When that's all smooth (just a little grainy is fine), get the milk/flour mix out of the fridge. If it's cooled down, whip it in the butter/sugar. If it's not, let it cool more, because if it's even a little warm it melts the butter and ruins everything

Putting it all together

- When it's all whipped up, pipe it into the cupcakes! (If you don't have a piping bag, a plastic baggie/ziplock with the corner cut off works fine)
- I always fill the inside and just leave a tiny swirl on top, but if you don't have a piping tip just pipe it on the top

This recipe can be adapted to just about any cupcake. Use strawberry mix and lemon extract for strawberry lemonade cupcakes, use yellow mix and butterscotch pudding and brown sugar instead of white and a little extra salt for a caramelly flavor, use red velvet mix and add cream cheese to the icing (probably ¼ cup of butter and shortening plus ½ cup cream cheese I think, never did this myself)…

Happy baking y'all

*https://anotherath-iii-na.tumblr.com/post/619292098759442432/want-some-delicious-cupcakes-courtesy-of-my

Family Sponge Cake!

Credit to: taramacgay*

My hyper religious and homophobic mom's secret recipe only the daughters in the family learn! ~~(I'm not a daughter so I guess I should just forget it lmao)~~

Ingredients

- 4 eggs
- One coconut yoghurt
    - Using the yoghurt cup as measure:
        - 3 measures of flour
        - 3 ½ of sugar
        - One measure of oil
        - 75~g of yeast.

Directions

- It's easy: full mix and bake at 190° for 35 minutes.

*https://taramacgay.tumblr.com/post/613318731018436608/family-sponge-cake-my-hyper-religious-and

“Famous” Crème Anglaise Recipe

Credit to: saltymiraculer*

My auntie was a pastry chef and just a general abydocomist homophobe (who is surprisingly violent for a tiny woman), but an abydocomist homophobe who taught me her “famous” crème anglaise recipe (that I solemnly swore to never reveal), which is perfect for the Dampfnudeln featured above!

Ingredients

- 2 cups light cream or half and half
- 1 vanilla bean, split lengthwise *(can be found in specialty food stores)* or 2 teaspoons of vanilla extract
- 1/3 cup granulated white sugar
- 5 large egg yolks

Tip: Have a fine medium-sized strainer and bowl ready near the stove, trust me here.

Directions

- In a bowl, stir the sugar and egg yolks together (using a wooden spoon) until they are well-blended. Be careful not to let them sit for too long, or the yolks will develop a film, and we don’t want that because it’s disgusting to remove and sad to throw away ‘cause that was 5 whole goddamn eggs. *I’m speaking from experience.*
- Anyway, in a small saucepan, heat the cream and vanilla bean (if you’re using the actual bean) just up to the boiling point. Remove it from the heat and whisk a few tablespoons of the cream into the yolk mixture. Then gradually add the remaining cream, whisking constantly.
- Pour the egg-sugar-cream mixture into a bigger saucepan, and over medium heat, then heat the mixture to just below boiling point. Steam should begin to appear and the texture should be slightly thicker. Be very careful not to fully boil the mixture, though, because starting over is another miserable thing to do.
- Once it is done, (put some on a spoon and run your finger through it, if the streak stays, it’s done) immediately remove it from the heat and pour it through the strainer. Remove the vanilla bean and scrape the seeds into the sauce. Stir that shit UP until the seeds separate. If you’re using vanilla extract instead, add it now.

*Voila! There ya have it, spite-fueled crème anglaise, fresh from the f*ck-you part of my memory.*

*https://saltymiraculer.tumblr.com/post/616959533426917376/when-i-was-little-my-moms-meatloaf-was-my

F*cking Amazing Sugar Cookies

Credit to: teddybearsandlightningstorms*

*I have some more dessert for yall. Here's an easy and really f*cking amazing sugar cookie recipe I got from the least sweet person.*

Ingredients

- 1 ½ cups of butter
- 2 cups of sugar
- 4 eggs
- 1-3 tsp vanilla extract
- 5 cups of flour
- 2 tsp baking powder
- 1 tsp salt

Directions

- Mix together
- Add chocolate chips or whatever. Just make sure you roll it out thin, there's little puffiness or rise which is why it's good for cutting out shapes
- Chill overnight at least
- Eat dough or bake at 400F until done, aka barely tanned on the edges and they'll be soft when cool. If you want cronch wait until the bottom is light to medium brown.

*https://teddybearsandlightningstorms.tumblr.com/post/617379470094090240/i-have-some-more-dessert-for-yall-heres-an-easy

Grass Hopper Pie

GREAT FOR CHRISTMAS, HALLOWEEN, HOBGOBLIN BIRTHDAYS AND WHEN YOU JUST WANT AN ALCOHOLIC MARSHMALLOW PIE

Credit to: araceil:*

Okay, I'm adopting all of you. Here's a family recipe for a dessert that I got from my mother with love and she'd love all of you guys too because this is exactly the level of petty spite that her barrister heart relishes.

Ingredients

- 1/ 2 packets of chocolate digestive biscuits
- Salted butter
- White marshmallows (lots)
- Creme de menthol/peppermint liqueur
- Double cream (1 or 2 pots depending on the size of your dish)
- Green food colouring

Supplies

- Pie dish/flan dish
- Microwavable bowl
- Whisk
- Fridge
- Grease proof paper

We don't bother with measurements in this house folks. Left over mix gets eaten at 2am straight from fridge and the take-away containers we shoved them into with our fingers.

Directions

- Crush your biscuits into fine bread crumbs. Melt the butter. Mix together into glorious sticky goo.
- Line the piedish/flan dish with grease proof paper if you want to make your life easier when it comes to cutting this bitch later, or don't, I'm not your boss, I'm just your quasi internet mom.
- Once the paper is down, smear your buttery crumby mess inside to create a tart casing. If you have left over mixture, I recommend busting out a muffin tray and using the rest of the mixture to make tart casings in there. Place into the fridge for an hour to set properly while you make the rest.

Mum wrote the recipe down for me but I lost it so this is entirely from memories of stealing shit out of the kitchen like the gremlin child I am.

- Get your cream and you whisk it until its thick and amazing and is just approaching the texture of clotted cream but not quite. Not whipped whipped cream but close. Thick. the kind that doesn't drop off the whisk without a little motivation. Bung that in the fridge to wait while you handle the rest.

- This is where my mother and I differ, I like it smooth, she likes it chunky. Make of this what you will.
- Get your marshmallows and melt the f*ckers in the microwave. Add your alcohol and mix it all in. Get the cream, add alcohol. Mum says to stick the marshmallows in the fridge for a bit so it thickens up and you get these little marshmallow chunks in the mixture. I just throw the two in immediately and keep adding alcohol until I get the flavour and texture I want. This is why I don't have measurements on here because I lost the recipe and I happen to like 2am marshcohol raids on the fridge. If your mixture doesn't seem thick enough, melt more marshmallows, add to mixture, add more alcohol. XDD Add food colouring too if you want to make it interesting.
- Once you have your mixture at a nice slimy thick consistency, pour it into your biscuit bases - if you have made too much, remember those muffin tins I suggested? Throw the rest in there. Still got too much? Excellent. Get those left over take-out containers and fill 'em up ready to visit the 9th dimension via sugar and alcohol at 2am.
- Stick it all in the fridge to set for a MINIMUM of 4 hours. It'll take that long to do the washing up if you're anything like me.

After that you can enjoy it as and how you like. The greaseproof paper will make it easier to lift your delicious abomination out of the dishes you've left them in to set - believe me, trying to chisel through chilled melted chocolate is not easy with a cake slice.

Grasshopper pie tastes great with whipped cream and all flavours of icecream, and is also delicious with custard if that is your jam too.

Incidentally, this recipe can be easily made gluten free by changing the type of biscuits used. Please double check all ingredients though, I am aware there are differences between countries

*https://araceil.tumblr.com/post/616223098790985728/okay-im-adopting-all-of-you-heres-a-family

Grass Hopper Pie-inspired

Gluten Free Ground Nut Crust

Credit to: ferociousfangirlofmanyfandoms*

Addition! If you don't have a nut allergy and need a wheat/gluten free crust with less carbs (paleo diets do that) a ground nut crust might work! My own hag of a gramma used one of those for my Granddad (also an ass, they flock together folks especially when they're academics) because he was allergic to wheat ***anything.*** *So.*

Ingredients

- Pecans

Supplies

- Blender
- Food processor, or a hell of a lot of frustration to work out on dicing pecan halves as small as you can get 'em. Which is pretty small, all things considered.

Directions

- Just sub in the nuts for the biscuits in the grasshopper pie recipe above and it should be pretty dang tasty.

*Never got to come out to him or her. Both of 'em would be rolling in their graves, probably, to know I'm happily queer. SO. There's my contribution to the f*ck-u-fet! (oh my god that was a f*cking hilarious name, thank you whoever posted it first)*

*https://ferociousfangirlofmanyfandoms.tumblr.com/post/616532472839192576/when-i-was-little-my-moms-meatloaf-was-my

Oat Chocolate Chunk Cookies

Credit to: veni-vidi-vixit*

Interested in an extra sweet snack? My emotionally abusive mom taught me a lovely "family-only" recipe (that she stole from Ina Garten) for oat chocolate chunk cookies before she threatened to kick me out for being trans and continued to gaslight me, purposefully misgender me, and call me a slut and a whore among other homophobic and transphobic slurs on the daily!

Ingredients

- ½ pound of butter
- 1 cup packed brown sugar
- ½ granulated sugar
- 2 tsp vanilla
- 2 large eggs
- 2 cups all-purpose or whole wheat flour
- 1 tsp baking soda
- 1 tsp kosher salt (big crystals!)
- Chunks and chips
    - Original
        - 1 cup walnuts
        - ½ pound butterscotch chips
        - Just under a pound of chocolate chips
    - Can also use
        - Dried coconut shavings, orange zest, rushed up hard candies
        - Really, just go crazy!

Directions

1. Preheat oven to 350 degrees.
2. Cream butter, brown sugar, and granulated sugar until fluffy. Add vanilla, and then the eggs one at a time. Mix well.
3. In a separate bowl, sift together flour, baking soda, and salt.
4. Carefully add to the wet butter, mixing only until combined (there should be some chunks, just no visible loose flour), then fold in your chunks and chips
5. **U**se an ice cream scoop to form the dough into balls and drop them on a baking sheet lined with parchment paper- make sure they're a good two inches apart. Dampen your hands a little to avoid stickiness and flatten the dough slightly.
6. Bake for 15 minutes (don't freak out, the cookies will seem underdone). Remove from the oven and let cool on the pan for about five minutes, then transfer to a wire rack to cool completely for ten minutes.
7. Enjoy with by themselves or with a scoop of vanilla ice cream. if you want one a day or two later, cover it in a damp paper towel and pop in the microwave for 7-10 seconds- they taste like they just came out of the oven!

*Enjoy your f*ck-off cookies and remember that distancing yourself/cutting ties with toxic family members does not make you a bad person! You deserve goddamn better.*

*https://veni-vidi-vixit.tumblr.com/post/617862822141083648/interested-in-an-extra-sweet-snack-my-emotionally

Sauces & Drinks

Alcohol Slushy

Credit to: kitkat0723*

Here's to the Sister who couldn't accept I was Bi but is fine with my brother being gay. this buffet needs some drinks! Enjoy frozen

Ingredients

- ½ 1 bottle Captain Morgan Rum
- 2 liters of Coke
- 1 jar maraschino cherries

Directions

- Mix the coke and rum together in a freezer safe container
- Pour out most of the cherry juice and replace with rum
- Pull both out right before completely frozen.

Enjoy your slushy!

*https://kitkat0723.tumblr.com/post/619316689581096960/heres-to-the-sister-who-couldnt-accept-i-was-bi

Alfredo Sauce

Credit to: oatscarwilde*

I don't know for certain how racist or homophobic my mother is, but she's conservative enough for me to suspect it, but here's her alfredo sauce recipe

Ingredients

- 1 pkg cream cheese
- 1 stick butter
- 1 cup half and half
- 1/3 cup grated parmesan cheese
- 1 tbsp garlic powder
- Black pepper to taste

Directions

- Melt the butter over medium heat, add cubed cream cheese and stir constantly so they don't separate.
- Once you've made a smooth mixture, slowly add half-and-half and continue stirring until mixed.
- Add parmesan cheese, garlic powder, and black pepper, stir until the parmesan cheese is melted.

It's so fatty, but so good. This recipe is enough for 1-2 people, I recommended doubling it for 3-4 people.

*https://oatscarwilde.tumblr.com/post/616588245635088384/i-dont-know-for-certain-how-racist-or-homophobic

Soups & Sides

Balance Brussel Sprouts

Credit to: sansas-lannister*

You guys need some love for your feast, so a recipe from me, your friendly neighborhood queer mom-friend who believes in balancing energy, based around a side my also bisexual mom and I used to get at Chelsea Market all the time when we needed Day Out, so this has good queer lady vibes and love and happy memories to help balance the karma of your Spite Supper.

Ingredients

- 1 bag fresh Brussel sprouts *(or, pretty much any veg you'd prefer. I like to do green beans this way. Squash and tomatoes are nice like this too)*
- Olive oil to coat, plus 2 tbsp
- Dried sage, rosemary, thyme
- Garlic *(any kind. I usually use the pre minced stuff out of a jar or tube because it's easier, but if you're using dried, just be careful and maybe pull back on adding salt)*
- Salt & pepper to taste

Directions

- While you've got your oven going with your Revenge Meatloaf TM, put a spare cookie sheet in the oven to get hot.
- Cut Brussel sprouts in half (quarter if they're too big)
- Toss all ingredients together in a large bowl
- Set aside until 25-39 minutes before you're gonna pull your meatloaf.
- Take hot cookie sheet out of oven, dump mixture on pan. Put back in oven. roast away.

*https://sansas-lannister.tumblr.com/post/616593718973202432/you-guys-need-some-love-for-your-feast-so-a

Gay Green Beans:

Oh Wait I Have Biphobe/Transphobe Green Bean Casserole!

Credit to: mothmanismyuncle*

This is my mom's green bean casserole. when I came out as a trans guy, she entirely ignored me and still calls me her daughter and by my full deadname, middle name and all. She also thinks bi people are just "pissing in both pots" and called me a few really cool slurs when I told her I was bi!

She wouldn't even tell our family this recipe at holidays so I'd say it's pretty secret.

(4 servings)

Ingredients

- 3 cans of French cut green beans
- 1 can of cream of celery
- 1 can of cream of mushroom soup
- 1 packet of ranch powder
- 1 bag of shreddy cheddar
- 2-3 tablespoons of milk (add more for a more liquid casserole)
- Crunchy onions – measured to preference

Directions

1. Mix everything but the cheese and onions together in a big bowl.
2. Plop it all in your oven-safe casserole dish cover with foil or oven-safe lid and bake on 350F (175C or gas mark 4) for 20 mins.
3. Add shreddy cheese and onions, and bake for 10-15 more minutes. if you like your toppings crunchy, take the lid or foil off and bake for 5-10 more minutes!

My only request: tell all of your queer friends about this recipe and make sure you call 'em gay green beans. 💕🏳️‍🌈

* https://mothmanismyuncle.tumblr.com/post/617375324659908608/oh-wait-i-have-biphobetransphobe-green-bean

Her Special Burgers

Credit to: taramacgay*

My hyper religious and homophobic mom's secret recipe only the daughters in the family learn! ~~*(I'm not a daughter so I guess I should just forget it lmao)*~~

(For 4 units)

Ingredients

- 1kg of ground meat
- Ketchup and mustard to taste (tastes better with 1 tb and ½tb imo but that's taste)
- Soursweet pickles cut in tiny dices.

- 2 Onions thinly cut
- Vinegar
- Sugar
- Hamburger buns
- Oil
- Cheese

Directions

- Knead ground meat, ketchup, mustard and pickles together and divide in four units.
- Meanwhile, caramelize two onions thinly cut in vinegar and sugar at a very slow cooking.
- Assemble in the pan after toasting the bread and using a cooking brush to spread some oil on the loaves.
- While it cooks on the final side of the burger, put some cheese on top so it melts just the right amount. Then add the onions on top, move it to the bun and voila my mom's favorite dish that she "made up".

-

They're very simple (but nice tasting) recipes but my mother is irrationally protective of them so >:) she should've not been a dick to me since I came out >:)

*https://taramacgay.tumblr.com/post/613318731018436608/family-sponge-cake-my-hyper-religious-and

Mashed potato recipe

Credit to: comfynb*

Here's a mashed potato recipe from my homophobic mother that I swore to never share that would pair perfectly!

(6 servings)

Ingredients

- 2 ibs red potatoes
- 1 cup butter (2 sticks)
- 1 cup cream cheese (1 pack)
- Chives (optional)
- Salt and Pepper to taste

Directions

1. Drop those bad boys (potatoes) in a big ol' pot. U don't even have to chop them just wash them
2. Boil 'till soft!
3. Drain
4. Mash (usually they're small enough you can use a fork if you don't have one of those squashers) until its a pretty chunky mix
5. Add the other stuff. Keep mashing

* I like my mashed potato consistency more lumpy, but it's all up to you!! Peel the potatoes or keep them on, it literally makes the creamiest fluffiest mashed potatoes which she always served with the nastiest f*ckin meatloaf

* https://comfynb.tumblr.com/post/189107633924/heres-a-mashed-potato-recipe-from-my-homophobic

Nana's Vegetable Soup Recipe

Credit to: dirtypuzzle*

I don't actually know if my nana was homophobic but my mom is and super abusive so I'm sharing my nana's vegetable soup recipe :)

Get your vegetables. get all the bitches u want in this thing. My nana always did:

Ingredients

- Green beans
- Carrots
- Onions
- Corn
- Potatoes
    - *But other shit's optional if u want 'em.*
- Beef tips and beef stock. *You can use any cut of beef if u want, but you'll have to chop it so we do beef tips. Other meat can be substituted.*
- 1 ½ bottles of spicy V8 juice
- 3 Bay leaves
- 1 can of tomato paste
- Salt
- Pepper
- Clove or two of Garlic
- Some cayenne pepper is optional if you want it spicier. *(I like adding hot sauce too.)*

Directions

- Get a big ass pot. Actually, my family uses a two-burner crockpot thing that's meant for turkeys, but a two burner stove pot is fine too. (there will be a LOT of leftovers to freeze.)
- Everything goes in the pot. my nana was a very "measuring things? what's measuring?" kinda person, so everything is to taste.
- However, a guideline is that it's mostly beef stock with one to one and a half bottles of V8. Be very light on the tomato paste. three bay leaves (take it down for smaller batches). a clove or two of garlic. Salt the bitch well and season otherwise to taste.
- Cook it probably three to four ish hours, depends on what and how your cooking it and how much. Just check your carrots and potatoes and when they're cooked, your golden.

*https://dirtypuzzle.tumblr.com/post/615450341735022592/i-dont-actually-know-if-my-nana-was-homophobic